

# Syrah/Grenache 2020

## Winemaker Notes

Nose: powerful, complex, dark, spicy, red berries, delicate floral touch. Palate: powerful, concentrated and structured attack with a tinge of silky tannins. Red fruit aromas.

## Vineyard

In order to achieve a balanced and complex vintage, the vineyards we have selected are cultivated on clay and calcareous hillsides. This type of location provides a favourable sun exposure on the hillsides as well as sufficient water reserves in the limestone earth that the vineyards can reach its desired maturity. Furthermore, these vineyards are controlled using the Royat Cordon pruning technique, enabling to grow balanced grapes with a regular maturity. The rootstocks are adapted to the soils.

## Winemaking

The crop macerates for ten days at a controlled temperature so that the tannins and the fresh fruit aromas penetrate the juices of the wine without compromising the balance we want to achieve. The pumping of the wine from the vat over the must for extraction is practised as delicately as possible. When we are satisfied with both balances, the grapes are pressed. As soon as the alcoholic fermentation has ended, the wines are racked many times and are left on their fine lees so as to reinforce their complexity which is much appreciated at M. CHAPOUTIER. The two grape varieties are therefore vinified separately. The complexity, the elegance and the gourmet touch of Marius rouge are then revealed by our wine blending know-how.

## Vintage

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

## Food match

Grilled and Roasted Red Meats

Pair with roasted vegetable tart, goat-cheese and thyme cake, tri-colour tomato tartare or beef carpaccio.



### Grapes

Syrah  
Grenache

Region/Appellation  
IGP Pays d'Oc

Alcohol by volume  
14.00%

Residual Sugar  
less than 1 g/l

pH  
3.71

Total Acidity  
4.33 g/l

Drinking Window  
2023 - 2025

### Tasting Guide

A B **C** D E  
Light Medium Full

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